



Weekend A La Carte Brunch Buffet

Only available on Saturday, Sunday and Public Holiday

From 12noon - 2.30pm
Last order at 2.00pm

Adult \$48.00
Child \$24.00 (4 years to 16 years)

Prices include free flow of Chinese tea
Maximum 20 persons per booking

not valid with other privileges, promotions, vouchers and discount cards.
all prices are subject to 10% service charge and prevailing government taxes.

精緻點心
Dim Sum Selections

豉汁凤爪 (3 pcs)
Chicken Feet in Black Bean Sauce

豆豉芋头蒸排骨
Steamed Spare Ribs with Taro in Black Bean Sauce

京式灼饺子 (3 pcs)
Poached Pork Dumplings "Beijing Style"

鱼子蒸烧卖 (3 pcs)
Steamed Pork Siew Mai with Fish Roe

荷叶珍珠鸡 (2 pcs)
Steamed Glutinous Rice wrapped in Lotus Leaf

蜜汁叉烧包 (2 pcs)
Steamed Barbeque Pork Buns

香煎萝卜糕 (3 pcs)
Pan-fried Homemade Carrot Cake

蔬菜炸春卷 (3 pcs)
Fried Spring Roll with Assorted Green

紫菜腐皮卷 (3 pcs)
Deep-fried Beancurd Rolls with Prawns and Pork

松化叉烧酥 (3 pcs)
Baked Flaky Honey Pork Puff

无猪肉點心
Dim Sum Selections without Pork

海鲜凤眼饺 (3 pcs)
Steamed Seafood Dumplings

笋尖鲜虾饺 (3 pcs)
Steamed Fresh Prawns Dumplings with Bamboo Shoot

帶子龙须球 (3 pcs)
Deep-fried Scallops wrapped in Filose

沙律明虾角 (3 pcs)
Crisp-fried Prawns Dumplings

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烧味档
Barbecued Meat Station

北京片
Classic Peking Duck

醉鸡
Drunken Chicken

泰式脆皮烧鸡
Crispy Roasted Chicken in Thai Style

汤 / 羹
Soup / Broth

每枱只限兩款
**Limited to two choices per table
(One serving per person)**

老火汤
Chef Daily Boiled Soup

古月酸辣汤
Tantalizing Hot and Sour Soup

黄焖鱼鳔羹
Braised Fish Maw with Chicken and Carrot Reductions

肉类
Meat

京華咕啫肉
Sweet and Sour Pork

XO 醬蒜子炒花腩
Stir Fried Pork Belly with Garlic in XO Sauce

金不換炒牛肉片
Wok fried Sliced Beef with Sweet Basil Leaves

黑椒牛肉片
Wok Fried Sliced Beef with Black Pepper Sauce

菜粒鴨松生菜包
Minced Duck Meat and Vegetables served with Lettuce

台式三杯雞
Braised Chicken with Sliced Ginger in Vinaigrette

果汁炒黑豚肉條
Sautéed Shredded Kurobuta Pork in Fresh Fruit Jus

海鮮
Seafood

酒醉生虾煲 (每份三只)
Drunken Fresh Prawns in Claypot (3 pieces per portion)

咸蛋软壳蟹
Deep Fried Soft Shell Crab in Salted Egg Yolk

东瀛芥菜虾
Signature Wasabi Prawns

梅菜蒸鲈鱼片
Steamed Sliced of Chilean Seabass with Preserved Vegetables

泰式白饭鱼
Crispy Fried White Baits in Thai Style

生蚝煎蛋
Fried Omelette with Oysters

椒盐炸脆鱼皮
Crispy Fried Salmon Crepes in Fine Salt and Pepper

以下菜式每台只限点一次
Limited to One serving per table only for items below

辣椒螃蟹
Chili Crab

油浸海上鲜鱼
Deep Fried Fresh Fish in Superior Soya Sauce

厨师特别介绍
Chef Special

以下菜式每位只限点一次
Limited to One serving per table only

鱼翅捞饭
Braised Fragrance Rice with Shark's Fin

饭 / 麵
Rice / Noodle

鸡粒银芽炒饭
Fried Rice with Chicken and Bean Sprouts

金菇焖伊面
Ee-fu Noodles with Golden Mushroom

豉汁牛肉河粉
Wok fried Hor Fun with Sliced Beef in Black Bean Sauce

XO 醬萝卜糕
XO Sauce Carrot Cake

皮蛋瘦肉粥
Congee with Preserved Egg and Lean Pork

魚片粥
Congee with Sliced Fish

蔬菜 / 豆腐
Vegetable & Tofu

豉汁带子蒸豆腐
Steamed Tofu with Scallop in Black Bean Sauce

XO 酱炒鸭肉
Sautéed Shredded Duck Meat in Chef Special XO Sauce

川汁海鲜豆腐
Tofu with Seafood in Szechuan Sauce

清炒菜苗
Stir-fried Tender Green

蒜子鲨鱼骨汤浸菜苗
Poached Garden Green with Garlic in Shark's Cartilage Soup

楊家醬炒蕹菜
Fried Kang Kong with Chef Yong Special Salmon Sauce

鱼香茄子
Braised Egg Plant in Spicy Sauce

芥茉柚子鲜蘑菇
Button Mushrooms with Wasabi Mayo accompanied with Pomelo

甜品
Dessert Station

自制冰淇淋
Home-made Ice Cream

杨枝甘露
Chilled Mango Puree with Sago and Fresh Pomelo

香茅芦荟冻
Chilled Aloe Vera with Lemongrass Jelly

厨师特别推介
Special Chef Recommendation

每位另加\$18.00 可享用以下一款
Additional \$18.00 for a portion of

黑松露海宝佛跳牆 \$38.00
Monk Jumps over the Wall with Black Truffle

或 OR

京華蟹肉煲仔鱼翅 \$28.00
Claypot Shark's Fin with Crab Meat in Chicken and Carrot Reduction

每位另加\$18.00 可享
Additional \$18.00 for

波士頓龙虾麵（半隻） \$45.00
Stewed Boston Lobster Noodle, half